



Reserve Chardonnay 2022

100% Chardonnay
Alcohol Level: 13.9%
Levels: pH 3.71 TA 5.3 g/l
Sugar: 0.61 g/l
Harvest date: October 14th - 25th, 2022

CSPC +225868

Tasting Notes

Medium gold in colour, the nose is inviting with aromas of mandarin orange, rich vanilla, panna cotta, and a touch of freshly grated nutmeg. The palate is full-bodied, offering a harmonious blend of baking spices and balanced acidity, with a delightful hint of marmalade. The long, creamy finish lingers gracefully, leaving a warm, satisfying impression.



Harvest Notes

The 2022 vintage arrived from a very challenging 2021 winter with an arctic outflow that lasted for almost 2 weeks. Fortunately, all of our vineyards escaped the extreme cold unscathed. The rest of the 2022 winter was seasonal with the occasional dip in temperature past -8°C. Cool early spring temperatures led to a bud burst that was 10 – 14 days later than average and a slow start to the growing season. The cool weather and above average rainfall persisted through the entire spring. By the end of June, the weather had turned around and the typical dry, hot summer weather arrived and persisted until mid-August. A couple of typical Okanagan heatwaves came our way in July. Mid-August saw two weeks of unruly summer storms during which our vineyard on Upper Bench Road suffered a 15% crop loss due to hail damage. September was beautiful with +30°C temperatures for the first two weeks and clear skies throughout. For the last two weeks of September and the entire month of October, the weather was beautiful with +25°C every day making these two months perfect for ripening grapes. Harvest was approximately 2 weeks later than normal. With a tight time frame to get all the fruit off our vines, harvest began with the Chardonnay, picked for our Extra Brut on

September 29, and ended on November 12, when the Munson Mountain Cabernet Franc was harvested. A steady growing season started slow and ended fast resulting in ripe, well-balanced grapes for the 2022 vintage.

Winemaking Notes

Crafted from grapes sourced from our vineyards in both the Naramata Bench and Osoyoos, our Chardonnay underwent a whole-cluster press to retain its vibrant aromatics and enhance the rich, signature Chardonnay profile. A portion of the juice was allowed an overnight skin contact soak. Afterward, the wine was transferred to 228L Burgundy barrels, hand-crafted and toasted by a small, exclusive cooperage. It was then aged on its lees for 10 months, with gentle stirring carried out weekly to enrich the texture and complexity.

Cellaring Notes

This wine can be enjoyed upon release.